

## **Historic, archived document**

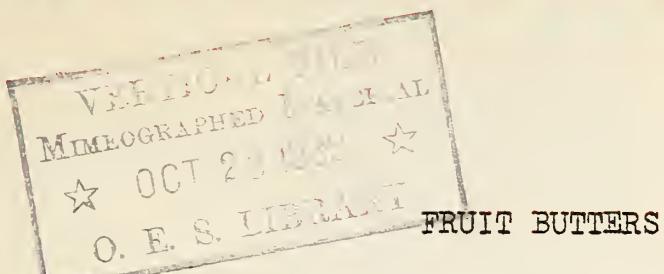
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Fruit predictions this summer are for near or above average crops of the major deciduous fruits. Record-high crops of cherries are in prospect. Estimated production of peaches and pears is above average, and conditions point to average or larger than average supplies of apples and grapes.

These estimates from the Bureau of Agricultural Economics concern the crops that go to market, of course, and ignore the fruits out in the home orchard, which may or may not follow the general trend. Whatever the case in a particular locality, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, suggests that no homemaker can go wrong if she plans to utilize some of her home-grown fruits to make fruit butters. These can be cooked up from the less perfect fruits.

In sections where baskets of fruit are sold at favorable prices, it may also pay to buy some and put up one's own spicy fruit relishes. Although the abundant cherries are best preserved or canned for pie, there are several other fruits that make excellent "butters" to use for spreads for sandwiches, or accessories for meat. Apples, grapes, peaches, apricots, pears, plums, and quinces can be used. Combinations of apples with other fruits give desirable blends of flavor and color, and use up windfall or cull apples. The cooked butters keep well if simply poured hot into sterilized containers and sealed with paraffin.

Proportions of fruit and water or juice differ slightly with different fruits. So it is advisable to send early for the helpful free bulletin published by the U. S. Department of Agriculture - Farmers' Bulletin 1800-F, Homemade Jellies, Jams, and Preserves.

